INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

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Atomic Explosion to Test Civil Defense Value of Canned Foods

The safety of canned foods in tin and glass containers, under the emergency situation of an atomic explosion, is soon to be officially and scientifically tested, it was announced February 9 by N.C.A. Secretary Carlos Campbell.

Joint planning has been under way for several months by a committee consisting of representatives of N.C.A., the Can Manufacturers Institute, the Glass Container Manufacturers Institute, and the American Meat Institute, for a series of explosion-condition tests under sponsorship of the Federal Civil Defense Administration, to be carried out at the Nevada test site during the 1955 series of continental nuclear tests.

In the pre-atomic World War II bombings of European cities canned foods frequently became the only source of food and drink for unevacuated populations whose public utilities (power, water, and refrigeration) and distribution systems had been disrupted. In recent years, laboratory findings have attested the protective values of canned foods and their containers under conditions of atomic, biological and chemical warfare, and

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Next Issue of *Letter* Will Be Convention Issue

This issue of the INFORMATION LETTER is the last before the 1955 Convention in Chicago. The next scheduled issue will be the Convention Issue, which will be published as soon as possible after adjournment of the Convention.

The Convention Issue will reproduce texts of addresses made at the program sessions, and will report on the meetings of the N.C.A. Board of Directors.

It is suggested that canners interested in receiving copies of the papers presented at the various sessions withhold their requests until after receipt of the Convention Issue. At that time, separate reprints of most of the papers will be available.

Convention Room Directory, N.C.A. Program Issued

Forms of the 1955 *Convention Room Directory* went on the press in Chicago this week. The publication will be in the bindery the early part of next week, and arrangements have been made with the Chicago Convention Bureau for delivery of individual copies to each Convention delegate in the various hotels. These deliveries will start Friday so as to guarantee that each canner, broker or machinery and supply man will have a directory on his arrival.

The *Directory* will list the location of various centers of activity at the Convention. It will consist of four main sections: Brokers and their noncanner principals; machinery and supply men, including booth locations and floor plans of the exhibits; canners and state, regional and commodity associations; and a miscellaneous section, including canned foods buyers and other interests in the trade, whose housing was ar-

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Preregistered Rooms

Canners who have preregistered their rooms in The Conrad Hilton may proceed to their floor on their scheduled day of arrival, and obtain a room key from the floor clerk. Having rooms preregistered will eliminate the wait at the registration desk in the hotel lobby.

Convention Features Session Devoted to Merchandising

Important merchandising and marketing facts will be made available to canners at the N.C.A. Convention in Chicago on Saturday afternoon, February 19.

A two-part session that day will be devoted to (1) specific merchandising opportunities for the smaller canner and (2) development of the institutional market for canned foods.

The program was arranged through the joint cooperation of the N.C.A. Division of Statistics, Dudley, Anderson and Yutzy, and the Can Manufacturers Institute.

William A. Free, Sr., Chairman of the N.C.A. Consumer and Trade Relations Committee, will moderate the afternoon's proceedings.

Opening event will be an address by Don White of Don White, Inc., on "Merchandising Opportunities in the Low Handling Costs of Canned Foods." There will follow a panel discussion on "Can the Smaller Canner Merchandise?"

Panelists will be J. Sidney Johnson, National Biscuit Company, on how

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Pesticide Tolerances—Effects on Field and Canning Plant

The effects of pesticide tolerances on raw products procurement and factory operations will be the subject of a special joint session during the Chicago Convention, arranged by the N.C.A. Raw Products Bureau and the Research Laboratories, on Monday morning, February 21 in the Waldorf Room, Conrad Hilton Hotel, with Dr. C. H. Mahoney, Director of the Bureau, presiding.

The session will open with an address by C. E. Palm, Department of Entomology, Cornell University, entitled "How Pesticide Tolerances May Affect the Procurement of Raw Products."

The second feature of the program will be a panel discussion on factory quality control aspects of pesticide residues. D. W. Leeper, H. J. Heinz

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Schedule of Principal Events of the 1955 Convention

(Subject to Revision and Addition)

Tuesday, February 15

10 a.m.—Meeting of N.C.A. Scientific Research Committee, Room 12, Conrad Hilton

Wednesday, February 16

9 a.m.—Meeting of N.C.A. Tenderometer Committee, Room 5, Conrad Hilton
10 a.m.—Meeting of N.C.A. Scientific Research Committee, Room 12, Conrad Hilton
2 p.m.—Meeting of Technical Advisory Committee to N.C.A. Labeling Committee, Room 5, Conrad Hilton
3 p.m.—Meeting and Dinner, N.C.A. Home Economics Committee, Room 13, Conrad Hilton
3 p.m.—Meeting of Canning Industry Research, Inc., Room 19, Conrad Hilton
8 p.m.—Meeting of Technical Advisory Committee to N.C.A. Labeling Committee, Room 5, Conrad Hilton

Thursday, February 17

9 a.m.—Meeting of Technical Advisory Committee to N.C.A. Labeling Committee, Room 3, Conrad Hilton
9 a.m.—Meeting of N.C.A. Processing Subcommittee on Foods in Metal Containers, Room 20, Conrad Hilton
9:30 a.m.—Meeting of N.C.A. Budget Committee, Room 1, Conrad Hilton
12:30 p.m.—Luncheon Meeting of N.C.A. Administrative Council, Room 2, Conrad Hilton
2 p.m.—Meeting of N.C.A. Convention Committee, Room 12, Conrad Hilton
3:30 p.m.—Meeting of N.C.A. Labeling Committee, Room 3, Conrad Hilton
7 p.m.—Dinner, N.C.A. Labeling Committee, Room 4, Conrad Hilton

Friday, February 18

9:30 a.m.—Meeting of N.C.A. Board of Directors, West Ballroom, Conrad Hilton
12 m.—Meeting of C.M.&S.A. Board of Directors, French Room, Blackstone
12:30 p.m.—Luncheon, N.C.A. Board of Directors, South Ballroom, Conrad Hilton
2 p.m.—Meeting of N.C.A. Board of Directors, Waldorf Room (North Ballroom), Conrad Hilton
3:30 p.m.—Meeting of The Forty Niners Board of Directors, Hubbard Room, Sheraton-Blackstone
4:30 p.m.—Annual Meeting of The Forty Niners, Hubbard Room, Sheraton-Blackstone
5:15 p.m.—Presentation of The Forty Niners Second Annual Service Award, Hubbard Room, Sheraton-Blackstone
6 p.m.—Reception, The Forty Niners, Crystal Ballroom, Sheraton-Blackstone
6 p.m.—Dinner Meeting of N.C.A. Statistics Committee, Room 8, Conrad Hilton
7 p.m.—Meeting of N.C.A. Resolutions Committee, Room 5, Conrad Hilton
7:30 p.m.—Dinner, C.M.&S.A. Past Presidents, English Room, Conrad Hilton

Saturday, February 19

9 a.m.—Meeting of N.C.A. Nominating Committee, Astoria Room (North Assembly), Conrad Hilton
9:30 a.m. (all day)—Business Meeting of N.F.B.A., Grand Ballroom, Palmer House
10 a.m.—General Session of N.C.A., Williford Ballroom, Conrad Hilton
10 a.m.-5:30 p.m.—Canning Machinery and Supplies Exhibit, Exhibit Halls, Conrad Hilton
12:30 p.m.—Luncheon Meeting of N.C.A. Claims Committee, Room 8, Conrad Hilton
1:30 p.m.—N.C.A. Marketing Session, South Ballroom, Conrad Hilton
2 p.m.—N.C.A. Conference on Canning Procedures and Products, Upper Tower, Conrad Hilton
2 p.m.—N.C.A. Conference on Procurement of Raw Products, Waldorf Room (North Ballroom), Conrad Hilton
4 p.m.—Meeting of N.C.A. Fishery Products Committee, Room 3, Conrad Hilton
4:30 p.m.—Meeting of Prune Juice Committee, Room 8, Conrad Hilton
6 p.m.—Old Guard Society Cocktail Party and Buffet Supper, French Room and Crystal Ballroom, Blackstone
7 p.m.—Dinner, N.C.A. Fishery Products Committee, Room 4, Conrad Hilton
8 p.m.—Smoker, N.C.A. Research Laboratory, Astoria Room (North Assembly), Conrad Hilton

Sunday, February 20

8:30 a.m.—Breakfast Meeting of N.C.A. Legislative Committee, Room 19, Conrad Hilton
9 a.m.—Meeting of Technical Advisory Committee to N.C.A. Raw Products Committee, Room 18, Conrad Hilton
10:30 a.m.—Annual Meeting of C.M.&S.A., West Ballroom, Conrad Hilton
1-5:30 p.m.—Canning Machinery and Supplies Exhibit, Exhibit Halls, Conrad Hilton
1:30 p.m.—N.C.A. Conference on Agricultural Management Problems, Waldorf Room (North Ballroom) Conrad Hilton
2 p.m.—Meeting of N.C.A. Consumer and Trade Relations Committee, Room 8, Conrad Hilton
2 p.m.—N.C.A. Fishery Products Conference, Astoria Room (North Assembly), Conrad Hilton
2:30 p.m.—N.C.A. Conference on Factors Influencing the Shelf Life of Canned Foods, Upper Tower, Conrad Hilton
6 p.m.—State Secretaries Reception and Dinner, Room 1, Conrad Hilton
6:30 p.m.—Dinner, N.C.A. Raw Products Committee and Technical Advisory Committee, Room 3, Conrad Hilton

Monday, February 21

9 a.m.—Meeting of N.C.A. Procurement Committee, Room 19, Conrad Hilton
9 a.m.—N.C.A. Conference on Pesticide Tolerances, Waldorf Room (North Ballroom), Conrad Hilton
10 a.m.—Annual Meeting of Associated Independent Canners, Inc., West Ballroom, Conrad Hilton
10 a.m.-5:30 p.m.—Canning Machinery and Supplies Exhibit, Exhibit Halls, Conrad Hilton
1:30 p.m.—Meeting of National Kraut Packers Association, Room 15, Conrad Hilton
2 p.m.—Joint N.C.A.-C.M.&S.A. Technical Conference, South Ballroom, Conrad Hilton
2 p.m.—Meeting of The Tomato Council, Inc., Board of Directors, Room 8, Conrad Hilton
3:30 p.m.—Business Meeting of The Tomato Council, Inc., West Ballroom, Conrad Hilton
3:30 p.m.—Ladies Day—Fashion Show and Tea, sponsored by C.M.&S.A., Wedgewood Room, Marshall Field department store
7 p.m.—Young Guard Society Banquet, Terrace Casino, Morrison

Tuesday, February 22

10 a.m.-5:30 p.m.—Canning Machinery and Supplies Exhibit, Exhibit Halls, Conrad Hilton
12:15 p.m.—Meeting of National Meat Canners Association, Crystal Ballroom, Blackstone
7:30 p.m.—C.M.&S.A. Dinner Dance, Ballroom, Sheraton

Wednesday, February 23

9:30 a.m.—Meeting of N.C.A. Processing Committee on Foods in Metal Containers, Room 20, Conrad Hilton
10 a.m.-3.30 p.m.—Canning Machinery and Supplies Exhibit, Exhibit Halls, Conrad Hilton

Fishery Products Conference

Three different viewpoints on the effective management of marine fisheries will be presented at the special Fishery Products Conference during the Chicago Convention, on Sunday afternoon, February 20, in the Astoria Room of the Conrad Hilton Hotel.

Whether regulations are necessary and how they may best be administered will be discussed from the biologist's viewpoint by Dr. Clarence P. Idyll, Marine Laboratory, University of Miami; from the sportsman's viewpoint by Henry Lyman, publisher, *The Salt Water Sportsman;* and from the commercial fisherman's viewpoint by John J. Real, Fishermen's Cooperative Association of San Pedro, California.

Presiding over the session will be Arthur H. Mendonca, Chairman of the N.C.A. Fishery Products Committee. The program was arranged by Charles R. Carry, former Director of the N.C.A. Fishery Products Division, and now executive director of the California Fish Canners Association, Inc., who will be in attendance.

Merchandising Session

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the smaller canner can set up an effective marketing and distribution pattern; E. Norton Reusswig, Lestrade Bros., on how the smaller canner can organize brokers into an effective sales force; Wilda A. Coleman, Mick-Or-Mack Stores, on establishing a relationship with buyers which will result in more effective product merchandising; Lyman L. Weld, Feature Merchandising, Inc., on competing for retail merchandising visibility; Ralph A. Head, of Batten, Barton Durstine & Osborn, on affording a point-of-sale investment; and Grace White, food editor of *The Family Circle,* on how the smaller canner can talk to the consumer.

Part II of the session, dealing with development of the institutional market, is sponsored jointly by N.C.A. and the Can Manufacturers Institute.

The first address will be by Harold H. Jaeger of C.M.I., who will talk on "Restaurants—A Billion-dollar Market for Canned Foods." He will show that away-from-home eating is growing more important, and how this change can be translated into real sales opportunities. Dr. Wayne Bitting of the Agricultural Marketing Service of USDA will speak on "Canned Foods Usage by Restaurants and Cafeterias."

Between these addresses there will take place a panel discussion on "How Canners Can Get a Bigger Slice of the Institutional Market," led by Leo Nejelski, of Nejelski & Co., management consultants. Mr. Nejelski will point out how mounting costs, tougher competition and personnel problems are leading to changes in restaurant operation which will in turn affect the restaurant attitude toward canned foods.

Other panelists are George D. Hanby, Cooley's Cupboards, who will report on important cost and quality factors in choice of foods; Beatrice Hughes, Harding's Restaurants, on information that should be printed on labels; Joseph Schensul, Schensul's Cafeteria, on specifications necessary to good restaurant operations; and James E. Stinson of H. F. Behrhorst & Son, Inc., on how canners can work successfully with their wholesalers.

Airline Ticket Office To Have Home State Papers

American Airlines will maintain a special booth in the lobby of The Conrad Hilton, where those attending the 1955 Convention may obtain copies of newspapers from their home states.

At the same booth, there will also be available a complete airline schedule of passenger service out of Chicago. This booth will be in addition to the regular ticket office at The Conrad Hilton.

Convention Directory and Program

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ranged for by the three sponsor associations—National Canners Association, National Food Brokers Association, and the Canning Machinery and Supplies Association.

The *Directory* will show room numbers only for those who have preregistered. For all others, and for all food brokers, it will show only the hotel.

Canners will be able, however, to locate their brokers' rooms because of a special arrangement the National Food Brokers Association has made with the hotels, by which the latter will maintain double listings at the switchboard—one for the firm and one for the individual. Broker principals have been notified of this procedure and informed that they may obtain a broker's individual room number immediately at the hotel by asking for name or firm name.

This arrangement is considered more serviceable to broker principals than past situations when there was delay in obtaining a complete and official Convention *Directory.*

The N.C.A. Convention *Program* contains a daily schedule of canners' meetings, C.M.&S.A. meetings, social affairs, and other events to be held in Chicago during the period February 16-23.

The N.C.A. Information Division supervised production of both publications.

Effect of Pesticide Tolerances

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Company, will act as discussion leader. The panel will be divided into two parts, Part A dealing with detection of residues by biological assay techniques, and consisting of the following papers:

"Purification of Plant Material and Separation of Insecticides for Bioassay" by W. M. Hoskins, Dept. of Entomology and Parasitology, University of California; "Development of a Simplified Bioassay Procedure for Determining Insecticide Residues in Raw and Canned Products" by F. C. Lamb, N.C.A. Western Branch Laboratory; "Residue Determinations Using Laug Bioassay Method and Hoskins Purification Procedure" by C. J. Tressler and T. H. Jenkins, N.C.A. Washington Research Laboratory; and "Determination of Residues on Crops Using Drosophila for Bioassay" by J. E. Dewey, Dept. of Entomology, Cornell University.

Part B of the panel will consist of a paper by Elly Hinreiner, Dept. of Food Technology, University of California, on "Effect of Applied Pesticides on Flavor Changes in Canned Foods."

Nicolas Appert Postage Stamp

A special stamp commemorating Nicolas Appert's achievement of successfully preserving foods in sealed containers—the process known as canning—is to be issued this year by France.

Word of this intended action was received last month by Milton E. Parker, historian for the Chicago section of the Institute of Food Technologists. The notification came from M. Rene Gandilhon, archivist of Chalons-sur-Marne, Appert's birthplace.

In addition to the stamp, Appert will be honored also by the Philatelic Society of Chalons-sur-Marne, which is preparing postcards bearing the bust of Appert.

Status of Legislation

Trade Agreements Act—Public hearings on the Cooper bill, H. R. 1, were concluded Feb. 7. The House Ways and Means Committee voted Feb. 10 to report H.R. 1 with an amendment (see story, this page).

Minimum wage—No Administration bill introduced. No hearings scheduled.

Statehood—The House Interior and Insular Affairs Committee agreed to vote on Feb. 16 on a bill providing statehood for both Alaska and Hawaii. Senate Committee hearings are scheduled to be resumed Feb. 21.

Antitrust penalties—A subcommittee has approved a bill increasing maximum penalties under the Sherman Act (see story, this page).

Alaska fish nets—The Senate Interstate and Foreign Commerce Committee has approved a bill relating to fish nets in Alaskan waters (see story, page 31).

Water pollution—A number of bills relating to abatement of water pollution and to tax benefits for installation of treatment works have been introduced (see story, this page).

FDA imitation foods—Legislation to prohibit the marketing of "imitation" foods has been introduced (see story, this page).

Price Supports—House Agriculture Committee schedules hearings on price support legislation beginning Feb. 17 (see story, page 31).

Government competition—A bill to define Congressional policy with respect to government competition with business has been introduced (see story, page 31).

Imitation Foods

Representative O'Hara (Minn.) has introduced a bill, H.R. 3692, which would prohibit the interstate marketing of any "imitation" of standardized food products, even though the imitation product is plainly labeled as such.

Representative O'Hara introduced the same bill during the first session of the last Congress. The bill was the subject of a hearing by the House Interstate Commerce Committee, but no further action was taken on the bill.

Trade Agreements Act

The House Committee on Ways and Means on February 10 reported the Cooper bill, H.R. 1, extending the reciprocal trade agreements program three years and giving the President new tariff-cutting authority.

The bill is scheduled for House debate beginning February 17 or 18. With an amendment adopted by the Committee, H.R. 1 would authorize the President to reduce tariffs only pursuant to trade agreement negotiations, in these ways:

(1) By no more than 5 percent of rates in effect January 1, 1955, in each of the three years of the new act;

(2) By no more than one-half of the rates in effect January 1, 1945, on products which are not being imported or which are being imported only in negligible volume; and

(3) To 50 percent ad valorem, or its equivalent, of any rate in excess of that level.

Public hearings on H.R. 1 were concluded by the Committee on February 7.

Among witnesses who testified in opposition to the bill during the final week of hearings were Walter M. Maule, secretary, Mushroom Growers Cooperative Association of Pennsylvania; J. B. Park, president, Cultivated Mushroom Institute of America, Inc.; and William R. Schinn, member of the board of trustees, Cherry Growers and Industries Foundation.

Water Pollution

Two bills have been introduced in Congress to extend and strengthen the Water Pollution Control Act. These bills, S. 890 and H.R. 3426, introduced by Senator Edward Martin (Pa.) and Representative George A. Dondero (Mich.), were referred to the Committees on Public Works.

The bills provide for continuing the Public Health Service activities initiated under the Water Pollution Control Act of 1948. They further provide for a permanent, continuing program, incorporating several modifications to strengthen the national program and to facilitate cooperative efforts with the states, interstate agencies, and industry. The bills would continue to vest in the states the primary responsibility for water pollution control, with the federal effort directed toward the role of research, professional consultation, and control over interstate pollution problems.

On February 3, ten bills, H.R. 3547-3556, were introduced in the House to provide a tax incentive to encourage installation of facilities to prevent air and water pollution. These bills "to encourage the prevention of air and water pollution by allowing the cost of treatment works for the abatement of air and stream pollution to be amortized at an accelerated rate for income tax purposes" have been referred to the House Ways and Means Committee. A similar bill, S. 917, was introduced by Senator Martin in the Senate on February 4.

Antitrust Penalties

The Antimonopoly Subcommittee of the House Judiciary Committee this week approved the bill, H.R. 3659, providing for an increase from $5,000 to $50,000 as the maximum fine for violation of the Sherman Antitrust Act.

The bill was introduced by Representative Celler (N.Y.), chairman of the House Judiciary Committee. The House has passed identical bills in each of the last two Congresses with little opposition, but the measures have never passed the Senate.

Chairman Kilgore of the Senate Judiciary Committee said its Antitrust Subcommittee, which he also heads, probably will request $175,000 for a year-long investigation of monopoly.

Senator Kilgore said the study would cover mergers, private power rates and "the concentration of wealth that lends itself to monopolistic practices."

Appropriations Subcommittee

The Senate Committee on Appropriations has created the following subcommittee to handle funds for the U. S. Department of Agriculture:

Senators Russell (Ga.), chairman, and Hayden (Ariz.), Hill (Ala.), Robertson (Va.), Holland (Fla.), Stennis (Miss.), Young (N. D.), McCarthy (Wis.), Mundt (S. D.), Dworshak (Idaho), and Dirksen (Ill.).

Ex officio members representing the Agriculture Committee are Senators Ellender (La.), Johnston (S. C.), and Aiken (Vt.).

House Agricultural Groups

The House Committee on Agriculture has set up 16 subcommittees to study the varied operations and problems of agriculture. Among the 10 commodity subcommittees there is none for fruits or vegetables.

Representative Cooley (N. C.), chairman, and Representative Hope (Kans.), ranking minority member, will serve as members of all subcommittees. Following are the special action subcommittees:

Conservation and Credit—Representatives Poage (Tex.), chairman, and Grant (Ala.), Bass (Tenn.), Hill (Colo.), and McIntire (Me.).

Domestic Marketing—Representatives Grant (Ala.), chairman, and Hagen (Calif.), Anfuso (N. Y.), Knutson (Minn.), Belcher (Okla.), Williams (N. Y.), and King (Pa.).

Departmental Administration and Crop Insurance—Representatives McMillan (S.C.), chairman, and Jones (Mo.), Watts (Ky.), Dague (Pa.), and Laird (Wis.).

Equipment, Supplies and Manpower—Representatives Gathings (Ark.), chairman, and Abbitt (Va.), Thompson (Tex.), Hoeven (Iowa), and Simpson (Ill.).

Research and Extension—Representatives Abernethy (Miss.), chairman, and Polk (Ohio), Johnson (Wis.), Jennings (Va.), Andresen (Minn.), Harrison (Nebr.), and Dixon (Utah).

Foreign Agricultural Operations—Representatives Poage (Tex.), chairman, and Albert (Okla.), Jones (Mo.), Matthews (Fla.), Hoeven (Iowa), Harvey (Ind.), and Lovre (S. D.).

Price Support Hearings

Secretary of Agriculture Ezra T. Benson will be the first witness when the House Committee on Agriculture starts hearings on February 17. With the exception of the Secretary's testimony, Chairman Harold D. Cooley said, the hearings will be limited to the specific subject covered by his bill, H.R. 12, to reestablish 90 percent of parity price supports for basic commodities, and all similar bills.

Alaska Fish Nets

The Senate Committee on Interstate and Foreign Commerce has approved a bill, S. 456, to affirm the authority of the Fish and Wildlife Service to regulate the placing of set nets in Alaska waters.

Government Competition

Senator John L. McClellan, chairman of the Committee on Government Operations, has introduced a bill, S. 1003, which would declare a national policy against government encroachments into the field of commerce, industry, and finance in competition with its own taxpaying citizens.

Senator McClellan stated that facts developed by a committee of Congress showed that "more than 100 commercial activities are being carried on by various federal departments and agencies." He said that Congress should go on record as opposing any further encroachments and define a policy of non-competition with private industry "where such action is not consistent with the national interest and security."

One feature of the bill emphasized by Senator McClellan would establish a court of complaint where a businessman could seek relief whenever he feels he is being unduly and unnecessarily discriminated against by competition from the government. The bill also would establish a policy of review by the Bureau of the Budget before any appropriation or expenditure for new competitive businesstype operations is permitted.

FDA Issues Rules Governing Establishment of Tolerances

The Food and Drug Administration has issued a regulation to set up the operating rules for the establishment of tolerances for pesticide chemicals in or on fresh fruits or vegetables under the procedure added to the Federal Food, Drug, and Cosmetic Act by the Miller Act amendments. The regulation will be effective March 6.

The procedures provide for the filing with the FDA of petitions for the establishment of tolerances. The regulation in general follows the proposed order which appeared in the *Federal Register* last October (see INFORMATION LETTER of Oct. 23, 1954, page 317). However, there has been some rewording in the interest of clarity, some of the time scheduling has been changed, and the schedule of fees for establishing tolerances has been changed from the original proposal.

Canners should keep in mind that the procedures established by the Miller Act apply only to tolerances on raw agricultural commodities and not on processed foods. The recently issued regulation, however, provides that where raw agricultural commodities, bearing residues within tolerances permitted under the new procedure are used in processed foods, if the residues have been removed to the extent possible employing good manufacturing practice, and if the concentration of the pesticide in the preserved or processed food when ready to eat, is no greater than the tolerance permitted for the raw agricultural commodity, the processed food will not be considered unsafe. This provision is in the same form as in the proposed regulation published last October.

Pennsylvania Food Standards

The State of Pennsylvania has published official bulletins constituting state standards for fruit products and vinegar products.

The published standards are for fruit butters; preserves, jams; jelly, fruit jelly; cider vinegar, apple vinegar, vinegar; fresh apple products vinegar; dried apple products vinegar, evaporated apple products vinegar; wine vinegar; malt vinegar; sugar vinegar; glucose vinegar; spirit vinegar, distilled vinegar, grain vinegar; fruit vinegars, other than apple; flavored vinegar, garlic vinegar, shallot vinegar, chili vinegar, tarragon vinegar, herbal vinegar; spiced vinegar.

The standards are reproduced as chapters XVIII and XIX of state regulations. Copies of the two chapters are available upon request to the Bureau of Foods and Chemistry, Department of Agriculture, Commonwealth of Pennsylvania, Harrisburg, Pa.

Exceptions to Buy American

A new list of supplies and materials to be procured for public use without regard to the so-called Buy American Act has been issued by the Department of Defense. The list of excepted items includes:

Agar, bulk
Coconut and coconut meat in shredded, desiccated or similarly prepared form
Olives, green and stuffed, bulk
Sardines

The list is part of an amendment to the Armed Services Procurement Regulations, governing purchases for the armed services. The items on the list are substantially the same as those listed in 1950.

Northwest Packers & Growers

Northwest Packers and Growers, Inc., elected the following officers recently at the association's annual meeting:

President—James L. Gardiner, Libby, McNeill & Libby, San Francisco; vice president—Courtney D. Lasselle, Portland Canning Co., Inc., Sherwood, Ore.; secretary-treasurer—William E. Yeomans, Portland, Ore. (reelected).

Milroy J. Warren Appointed

Milroy J. Warren of the R. J. Peacock Canning Co., Lubec, has been appointed a member of the Maine Sardine Tax Committee. He will fill the unexpired term of Carroll B. Peacock, also of that firm, who was elected by the state legislature to be a member of the Governor's Council. Mr. Peacock had been a member of the tax group since its creation and its chairman since 1951.

The Maine Sardine Tax Committee supervises a 25-cent-a-case tax-financed industry development program in cooperation with the Maine Development Commission.

What's New in Home Economics

Appearing in the February issue of *What's New in Home Economics* magazine is a section entitled "Quick Ways with Quick Foods", by Dorothy Shank, food and nutrition editor. The articles in this magazine are written especially for the use of teachers of home economics.

Miss Shank introduces her articles by telling why quick foods are important in the home, and goes on to tell why they are helpful to the teacher: "In the laboratory classroom quick ways with quick foods may be incorporated in many lessons. When teaching time management and work efficiency, in marketing projects, in meal planning, in making financial plans for spending, and in food preparation, quick foods have a definite place. Because of the care expended by the processors in the development and perfection of these foods, the student's opportunities for successful meal preparation are increased, and the possibilities of failure lessened."

In the series of articles included in the section, the author gives suggestions for using canned and frozen foods, and mixes in classroom food preparation projects.

Family Weekly Magazine

Family Weekly scheduled to appear on the newsstands Sunday, February 13, was to carry a special three-page feature entitled "Canned Foods For the Woman In A Hurry."

This magazine is the supplement for Sunday papers in 78 of the small cities and has a total present circulation of 1.75 million.

During 1954 the canned food story was widely publicized in the big city Sunday supplements, *Parade*, *American Weekly*, and *This Week*. Now, with *Family Weekly* bringing the canned food message to the smaller cities, coverage through these media is well nigh complete.

Here is an example of what 1,750,000 housewives read in *Family Weekly* February 13:

"The modern Mother Hubbard finds not a bare cupboard, but one well-stocked with thrifty, nutritious, versatile canned foods. Hundreds of these handy, high-quality foods are available to ensure delectable jiffy meals. They know no season, leave no troublesome leftovers (can sizes fit every purpose), and save the day when unexpected guests arrive. Processing right in the container retains precious vitamins and minerals. Stock your cupboard now with canned foods."

The *Family Weekly* feature gave publicity to 20 different uses of canned foods in a series of 14 recipes.

The feature was called to the attention of members with a special letter from Secretary Campbell, asking members to watch for its appearance and make use of its special message in individual promotion efforts.

Better Living Magazine

"Tastes like Spring," a feature in the March issue of *Better Living* magazine, contains 34 different uses for canned foods. Covering every course on the menu, including "Salad Teasers," "Fragrant Chowders," "Oven Dinners," and "Surprise Pies," the recipes are presented with six full-page color photographs.

All six of the "Oven Dinners" use canned foods ranging from chicken and tuna to canned beans and potatoes.

Three *Better Living* "speed recipes" for "Surprise Pies" call for the use of canned fruits, including canned peach halves, fruit cocktail and crushed pineapple.

Better Living is the officially endorsed magazine of the Super Market Institute.

Better Homes and Gardens

The February issue of *Better Homes and Gardens* magazine contains two features about canned foods.

One of the articles "Better-Than-Ever Tomato Favorites" begins, "Specials are what you need to please hungry youngsters and give the family food budget a breather. You'll find canned tomatoes and tomato juice big bargains now." The five recipes using tomatoes are shown in black-and-white photographs on the first page of the article.

"Dinner's Fast with Chili," another article, says, "There's an endless variety of easy main-dish fare starting with canned chili con carne. Five recipes and black-and-white photographs also make up this article.

Woman's Home Companion

Annabel Post of the food staff writes "Time-Saving Tricks with Tuna," an article appearing in the February issue of *Woman's Home Companion* magazine.

The author says, "With tuna on your shelf and these meal tricks up your sleeve you'll save time and money any day of the week." Four menus and recipes are given in the article. Other canned foods featured along with the tuna are tomato juice, pineapple, cream of asparagus soup, tomato sauce, vegetable soup, and cranberry sauce.

House and Garden Magazine

In the entertaining section of *House and Garden* magazine, the February issue, appears the "Complete Soup Cook Book." The recipes in the article are from a forthcoming book, *Cooking by the Garden Calendar*, by Ruth A. Matson. The book will be published by Doubleday & Co.

Part of the article is titled "Magic from Cans." It begins with interesting garnishes and seasonings for canned soups. It then says, "There's adventure, too, in trying out combinations of canned soups. Many standard cookbooks include sections describing fascinating concoctions that can be made with two or even three or four kinds of canned soups."

There are "15 combinations of short-cut soups, flavored and garnished to please any palate." Along with 12 uses of soups in the recipes, the following canned foods are used: pimientos, water chestnuts, crab meat, salmon, kidney beans, deviled ham, beef stew, tomatoes, corn, clams, clam juice, potatoes, and tomato juice.

N.C.A. Research Report on Pea Blancher Contamination

During the past three canning seasons personnel from N.C.A. Western Branch Laboratory have studied the problem of thermophilic flat sour contamination in both rotary drum and tubular pea blanchers. The results of these studies are contained in Research Laboratory Report No. 16260-A which may be obtained from the N.C.A. Western Branch Laboratory, 1950 Sixth Street, Berkeley 10, Calif.

Principal topics discussed in the report are (1) the importance of blancher contamination as a causative factor in spoilage of the canned product, (2) the conditions which cause or influence the contamination, and (3) the conditions which minimize or prevent it.

The report points out that, in the case of drum-type blanchers, thermophilic flat sour bacteria are able to grow on the inner surfaces above the water line during the blanching operation. This growth occurs in "cold spots" which are created by constant contact with cold air drawn into the blanchers as a result of the up-surge of hot air through the exhaust vents. Suggestions are given for eliminating the "cold spots" and thus preventing blancher contamination from this source.

The results of studies on the cause and prevention of thermophilic flat sour contamination in tubular type blanchers are also discussed.

Atomic Explosion

(Concluded from page 27)

Civil Defense literature recommends their use for emergency feeding.

The canned foods tests now planned, however, will be the first ever conducted under an actual atomic explosion situation and would lead to findings not possible under laboratory conditions. The value of the experiments, said Mr. Campbell, will be to determine whether canned foods in tin and glass can be used safely under such extreme emergency. The test will include a wide variety of canned foods, selected on the basis of largest volume used by consumers. These will be exposed under conditions representative of normal handling in storage and use in the home and in emergency shelters.

The canned foods tests are part of an over-all food testing program the director of which is Dr. E. P. Laug of the Food and Drug Administration. Participants in tests on other types of foods will be the U. S. Department of Agriculture, FDA, and the National Association of Frozen Food Packers.

Exposures will be made at various distances from the blast. An extensive program of post-explosion testing of the effects on foods, including feeding tests, will be conducted to determine whether adverse changes are produced either immediately by the blasts, or in storage.

"The canning industry looks upon this project as a constructive opportunity to contribute to national defense," said Mr. Campbell.

Approximately 25,000 samples of about 60 different canned foods items in various-sized tin and glass containers have been provided for these tests by 153 canners. The Evaporated Milk Association and the National Meat Canners Association also have cooperated in procurement of samples. All samples are now being assembled, pre-tested and coded in storage warehouses in the Los Angeles area.

A Technical Operating Group will be present at the tests, consisting of C. A. Greenleaf and J. M. Reed of N.C.A.; J. M. Sharf of G.C.M.I.; and E. R. McConnell and G. O. Sampson of C.M.I. Assisting this group on a consultative basis will be H. W. Kuni of G.C.M.I., P. B. Gottschall of C.M.I., and I. I. Somers and C. P. Collier of N.C.A.

The General Planning Committee that has been working with the Civil Defense authorities in preparation for the test consists of:

Chairman, John T. Knowles, who is chairman of the N.C.A. Scientific Research Committee; F. C. Baselt, G. O. Sampson, L. E. Clifcorn, E. R. McConnell, H. Ferris White, and W. J. Mutschler of the C.M.I.; H. W. Kuni and H. A. Barnby of the G.C.M.I.; and Dr. E. J. Cameron and Messrs. C. A. Greenleaf and J. M. Reed of the N.C.A.

The N.C.A. Information Division on February 9 issued press releases to the national wire services, to about 500 metropolitan newspapers, the radio-television networks, and to the canning industry trade journals, announcing canning industry participation in these tests. Releases to the trade journals included a list of N.C.A. member firms who are contributing samples to the tests.

International Trade Fairs

A new series of reports designed to aid U. S. world traders in exhibiting their products abroad has been announced by the Bureau of Foreign Commerce, U. S. Department of Commerce.

The new reports are a part of BFC's program to promote U. S. industry participation in international trade fairs as a means of stimulating world trade. They will consist of a series of separate publications giving basic data on major international trade fairs and industry exhibits held abroad. Reports for each country will give information on the type, objective, and organization of principal trade fairs, type and size of industry participation, area and cost of exhibition space, services available to distributors, and number of buyers attending.

Other reports in the series will contain names and addresses of fairs and exhibits scheduled to be held throughout the year; comparative statistics on international trade fair participation for a given period; fair and exhibition techniques of trade promotion; and basic reference sources.

An Office of International Trade Fairs has been established in the Commerce Department to administer the new cooperative industry-government program. The new office has two main functions: to cooperate with U. S. business and industry for greater participation in international trade fairs so as to maintain the prestige of American industry in foreign markets, and to provide joint industry-government exhibits at selected fairs with the purpose of displaying official U. S. government interest as well as strengthening total American participation in these events.

World Trade Information Service

Entitled "Fairs and Exhibitions," the new reports will be issued as Part 5 of BFC's new publications series, *World Trade Information Service*. The other four parts of the series are: Economic Reports (Part 1); Operations Reports (Part 2); Statistical Reports (Part 3); and Utilities Abroad (Part 4). The first report in Part 5 will be issued in about a month.

As they become available, the "Fairs and Exhibitions" reports will be announced in *Foreign Commerce Weekly*, BFC's official publication. They may be purchased by subscription at $6 a year (foreign, $8), or individually at 20 cents a copy from Government Printing Office, Washington 25, D. C.

Citrus Fruit Production

Prospects for 1954-55 crops of citrus on February 1 were continued favorable but slightly below the totals indicated a month earlier, according to a report by the Agricultural Marketing Service of USDA.

The U. S. crop of early and mid-season oranges now is estimated at 69.6 million boxes, 6 percent above the previous crop and 33 percent above the 1943-52 average. Valencia oranges are forecast at 64.1 million boxes, 7 percent above last season and 12 percent above average.

About 42.5 million boxes of oranges had been utilized to February 1, compared with 45.3 million to the same date a year ago. Therefore, according to USDA, about 10.5 million boxes more were available February 1 than a year earlier. Very few Valencias have been picked.

In Florida, fresh use was about the same as last year, but processing was down about 15 percent.

Florida tangerines are estimated at 5.2 million boxes compared with 5 million last season and the 10-year average of 4.4 million.

The grapefruit crop is forecast at 43.6 million boxes, 10 percent less than last season and 13 percent less than average. Utilization of grapefruit to February 1 totaled 17.5 million boxes compared with 19 million boxes to the same date last year.

Poultry Canned in 1954

The quantity of poultry canned or used in canning during the year 1954 totaled 230,061,000 pounds, a new record high, according to a report by the Agricultural Marketing Service of USDA.

The 1954 total compares with the 1952 production of 193,790,000 pounds, the previous record high, and the 1953 output of 185,328,000 pounds.

Poultry Canned in U. S.

Month (Dressed Weight)	1953	1954*
	(thousands of pounds)	
January	17,260	15,501
February	16,043	16,273
March	18,094	17,156
April	12,952	19,221
May	14,722	21,635
June	17,026	27,562
July	13,847	16,710
August	14,773	18,540
September	11,546	15,873
October	15,677	21,091
November	16,187	21,030
December	17,201	19,379
U. S. Total	185,328	230,061

Includes cooked poultry packaged and sold other than in cans. * Preliminary.

1954 Packs of Canned Fish

The 1954 pack of canned fish and shellfish in the United States and Alaska was the third largest of record, according to a report by the Fish and Wildlife Service.

The 1954 pack totaled about 860 million pounds compared with the 1953 pack of 792 million pounds. The 1954 pack was exceeded only by the 1941 and 1950 outputs of 881 million and 965 million pounds, respectively.

Sardines—Largest individual increase was in the pack of Pacific sardines, which came to 60 million pounds compared with 3 million pounds in 1953. The gain was due to a return of this species to southern California waters after a virtual absence of several years. Production of Maine sardines amounted to about 61 million pounds, an increase of 8 percent over the previous year.

Tuna—Production of canned tuna was an all-time record of 209 million pounds, compared with 189 million pounds in the previous year. The increase was due to a larger domestic catch and heavier imports of frozen tuna from Japan and Peru.

Salmon—The pack of canned salmon totaled 194 million pounds, a gain of about 3 percent over the previous year. The total includes 23 million pounds of sockeye salmon, the largest output of this species since 1913.

Oysters—Production of canned oysters was about the same as the previous year's output of 6.8 million pounds. Heavy canning of oyster stew was indicated in the Pacific Northwest, with a 1954 pack of more than 4.8 million pounds compared with the 1953 total of 3.4 million pounds.

The FWS also reported output of frozen fishery products at 303 million pounds, an increase of 27.6 million pounds over the previous year. The 1954 total includes 126 million pounds of ground-fish and ocean-perch fillets and 50 million pounds of fish sticks, compared with the 1953 output of these items at 112 million and 7.5 million pounds, respectively.

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